



H A M P T O N

ESTATE WINES

# LUNCH MENU

2 COURSES \$48 | 3 COURSES \$60

## ENTREE

### **SMOKED SALMON STACK** Gluten Friendly

salmon wrapped watermelon, strawberry pearls, potato crisps, salsa verde, white pepper ice cream

### **ARANCINI** Gluten Friendly/Vegetarian

semi dried tomato & bocconcini risotto, lightly crumbed and golden fried, served with balsamic glaze and a selection of house made sauces

### **ASIAN STYLE BRAISED PORK BELLY** DF

soy & ginger beer glazed pork belly, served with rainbow veg, fried shallots & lime dressing

### **SPICE DUSTED TOFU** Vegetarian/Vegan/Gluten Friendly

fried till crisp, soy & ginger pearls, chilli gel, pickled vegetables

## MAIN

### **GREEK MARINATED LAMB SHOULDER**

Slow cooked, then grilled, marinated in our house made Greek spice rub, zesty minted coconut yoghurt dressing, lamb jus and served with a Mediterranean salad & handcut potatoes

### **CHICKEN KATSU**

crumbed Chicken breast, golden fried, served with steamed rice, rainbow vegetables, and our house made ponzu dressing

### **PAN FRIED ATLANTIC SALMON** Gluten Friendly/DF

watermelon salsa, cucumber, mint & coriander, dressed in a passionfruit vinaigrette, served with hand cut potatoes

### **TWICE COOKED CONFIT DUCK LEG** Gluten Friendly

gluten friendly with handcut potatoes, roasted root vegetables, cherry gel, cherry & dark chocolate infused red wine jus

### **MEDITERRANEAN ROAST BUTTERNUT PUMPKIN** Vegan (GF Poss)

with ginger plum tomato, coconut yoghurt, harissa, cashews & pearl cous cous

## DESSERT

### **TROPICAL SUMMER PANNACOTTA** Gluten Friendly

Malibu infused Pannacotta, mango coulis, meringue dust & passionfruit gel

### **CHOCOLATE CREAM CHEESE CAKE**

chocolate crème pâtissier, vanilla bean cheese cake, chocolate ganache, whipped cream, topped with house made chocolate fudge sauce & salted maple macadamias

### **PEACHES & CREAM** Gluten Friendly/DF/Vegan

poached peach, coconut milk custard, rosé gel, toasted coconut gelato, crumble

### **VEGAN BROWNIE** DF/Gluten Friendly

buckwheat based brownies, baked lovingly, topped with walnut pieces, toasted